

Household Hints and Notes For Shoppers

A VEGETARIAN SUMMER DINNER

By CORNELIA C. BEDFORD.

Onion and Cucumber Soup.
Vegetable Cutlets.
Egg Plant Baked with Cheese.
Green Peas.
Stuffed Tomato Salad.
Berries with Cream.
Wafers.
Cake.
Coffee.

For the next ten or twelve weeks nature is most prodigal in her gifts, and to those who have the advantage of small kitchen gardens of their own the opportunity to frequently substitute some hearty vegetable dish for one of meat is a most excellent one. The menu here given is possible now in practically all parts of the country, and the result is a good home dinner.

In planning for six persons three good-sized white onions and three cucumbers will be needed. Pare and slice all, place in the kettle with one-half teaspoonful of salt and one pint of boiling water, and boil slowly until sufficiently tender to press through a sieve. In a double boiler scald one quart of milk and thicken it slightly with one tablespoonful and a half of butter and three scant tablespoonfuls of flour rubbed with salt to a smooth paste. Blend this gradually with the vegetable pulp, return to the fire, and heat to the boiling point, seasoning with salt and white pepper. Simmer for three minutes, take off, and when serving add to each plateful a tablespoonful of whipped cream or a few crisply fried croutons.

The cutlets call for six potatoes boiled and mashed as for the table, and enough hot milk to slightly moisten. Chop fine three thin white onions and fry golden brown in a teaspoonful of butter. Boil separately a dozen new carrots and four small white turnips, chop them and add with the brown onion and one large tablespoonful of finely chopped parsley to the potato. Season very lightly with salt and pepper, cool, then mold into small cutlets. Dip each in egg, slightly beaten, roll in fine dry bread crumbs and fry golden brown in deep, smoking hot fat. Serve with them a sauce made by browning in a saucepan one large tablespoonful of butter; add one heaping tablespoonful of flour and brown again; then gradually add one cupful of stock or hot water, stirring until smoothly thickened. Season with salt, pepper, a little onion juice, and simmer for five minutes. The addition of a few spoonfuls of thick tomato sauce is also good.

Two egg plants will be needed for six persons. Four boiling water over them, cover and let stand for ten minutes, then wipe, peel and cut in quarter inch slices. Season with salt and pepper and saute quickly in a little butter. Then saute, transferring them as cooked to a hot dish. Make a sauce with one tablespoonful of egg butter and flour, a quarter of a teaspoonful of onion juice, a dash of cayenne, half a cupful of beef stock and thin cream. Stir until thick and smooth and add a dash of salt. Put a baking dish with alternate slices of the egg plant, sauce and a little grated cheese, top the top with bits of butter and bake for twenty minutes in a sharp oven.

A quart of shelled green peas will be

A Shower of Daisies

A bride who is to be married in June was given a daisy shower recently. The girls who were invited to the affair were each given something, ornamented with daisies. Some of them brought table linen of various kinds with the design of daisies stamped or embroidered thereon. Others gave fancy pins, sofa pillow covers, china, cut glass, souvenir spoons, books, and many other useful and ornamental gifts, but all were decorated with daisies. The presents were wrapped in tissue paper and tied with white and yellow ribbon. Cards were enclosed bearing some little verse such as "She is a lady sweet and fair who comes to gather daisies here and there," and other quotations appropriate for the occasion.

The flowers used for decoration in the entrance hall and parlor were arranged in the manner in which the Japanese so excel—only a few grouped together and placed loosely in the vases. This was a welcome contrast to the solid mass of floral decorations we so often see.

An afternoon luncheon was served in the dining room. The decorations and menu were made to represent daisies and the colors of daisies predominated. Shades were lowered to exclude the light of day and candles were lighted. They had shades in the corner of daisies. The table was covered with a white cloth over which a yellow centerpiece was spread, and laid around this was a garland of daisies and daisy petals scattered over the table. Only light refreshments were served; the first course was grape fruit, then followed chicken sandwiches and daisy salad. The salad, placed at each cover, was arranged by making circles of crisp lettuce leaves on small plates with a tablespoonful of mayonnaise dressing in the center of each. The "daisy" pattern was arranged around this center. These were made by cutting into narrow strips the whites of hard boiled eggs. The yolks were pressed through a strainer and scattered over the dressing. It requires four or five eggs, and this amount will serve about eight or nine persons. White and yellow ices were served in sherbert glasses which were placed on plates decorated with a garland of daisies. Small cakes were served with the sherbert and each one had a daisy on top. The daisies were made by first spreading over the cakes a chocolate icing. This was allowed to dry, after which a white icing made very stiff was pressed through a paper funnel to shape the petals. A small portion of the icing was colored a deep yellow and used to make the centers in the daisies. Orangeade was served as a beverage. Each girl was given a superb bouquet of daisies.

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enough for a family of six. In a saucepan put a heaping tablespoonful of butter, a half teaspoonful each of salt and sugar, and a dash of white pepper. When very hot, turn in the peas, cover closely, and shake over the hottest part of the fire for five minutes, then draw to one side. Look at them from time to time, and if in danger of burning add a few spoonfuls of boiling water, repeating this as needed. When the peas are young and tender, fifteen minutes will cook them; older peas will take longer.

Allow one round, firm tomato for each person, cut off the stem end, and scoop out the centers. Sprinkle the inside of each with salt and stand away to drain for at least half an hour. Fill with a mixture of diced cucumber and cut cress, or use chopped radishes, the chopped centers, and a dash of onion. Mix the filling with French dressing, arrange each tomato on a small plate on one or two lettuce leaves and serve with an extra quantity of the dressing. A good white cake to serve with fresh berries is made by beating one cupful of butter to a cream; to this add gradually two cupfuls of corn starch, two cupfuls and a half of sifted pastry flour, and a half teaspoonful of salt, and add this to the butter mixture, alternating it with one cupful of milk. When beaten until smooth and fine grained, stir in lightly two teaspoonfuls of baking powder, one teaspoonful of cream of tartar, and the stiffly whipped whites of eight eggs, and bake in two rather shallow pans lined with buttered paper.

Paris Patterns



No. 1949.

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Athletic and Loud Voiced Girls No Longer Favorites

It is a strange fact that summer weather seems to accentuate certain peculiarities of manner which in winter are not at all in evidence. Perhaps it is the freedom engendered by being much out of doors, but whatever the reason none will deny that more loud talking is heard at the beach and in the country than in town during the winter.

Loud talking is not, of course, a sin, but it is one of the worst habits that a young girl can have, and one that in a woman is detestable. It causes the possessor to be classed either as vulgar or rude, and it makes her conspicuous wherever she is. For that reason alone it is most undesirable and extremely bad form.

It is not the girl who laughs the loudest nor swims the best who is most popular during the vacation months. She will attract more attention at first. It is true, but observing persons will notice that at the end of the season it is the quiet, well-mannered young woman with pretty voice and ladylike—but not prim—ways who has made the most friends and received the greater share of attention. She does not grow tiresome as the loud-voiced girl does, and her good breeding is in itself attractive.

Good manners are more than worth while. Go into a hotel and it is the girl who walks quietly into the dining room or gracefully up and down the piazza who seems to be the most worth knowing. If she swings to the extreme of becoming acquainted with undesirable people, strangers will take more liberties with one who makes herself conspicuous than with one who has reserve of manner, and while it may seem nice to know a lot of people, it is a great deal better to know fewer and those of the right kind.

There is decidedly such a thing as making friends too quickly, and a girl need not be afraid that because she is quiet and does not know men enough to dance through the whole evening at the first ball she will be sitting out the season. Quite to the contrary. She is far more likely to be dancing, after a time, more than the conspicuous girl with whom familiarity has bred contempt. Making haste slowly was never more wisely practiced than in forming summer acquaintances.

This will not be a season in which the athletic girl will carry all before her. My friend Margaret Mixer tells me that the best bred girls and women are taking care of the arms and complexion, and that rolled-up sleeves and hatless heads will not flourish in the land. This means the renewal of good manners. I am glad to say, for a girl is not likely to be as hoydenish when she is dressed like a lady as when she looks like a boy. A girl who wears a rolled-up sleeve and a hatless head is not only less attractive, but she is also less respected. We are all more or less affected by our manners becoming eventually what we pretend to be. If a girl acts sweetly, quietly, and kindly she will unconsciously mold her character on those lines, and the loud voiced and conspicuous girl will equally develop as they seem. There is no question as to which, in the end, will be more popular.

In the Shops

Hosiery is inconspicuous as compared with that worn last year. Stockings should be the same color as the gown, but they need not necessarily match, for a lighter or darker shade is considered smart if it harmonizes. Embroidery is done in the same shade as the hose, and the new eyelid work is in high favor. Clocks are popular and attractive, for the open work used in many of them gives the foot and ankle a slender appearance. One design has a plain front, with an open work clock embroidered in light blue, violet, cream, and black. Silk hose with little feet are shown in brown, gray, black, and white. Brown is on the wane, and gunmetal, as a peculiar shade of dark gray, is taking its place. The "dinner ring" is the most gorgeous and expensive novelty shown in the jewelry shops. These rings are appropriate at banquets and other functions where gloves are not worn, and the settings are extremely large, so that the entire phalanx is covered. Small diamonds, which are being set in platinum, are used in a square, oblong, circular, or diamond design. A pink or yellow diamond, sapphire, or ruby usually is the center stone of the cluster. Certain designs are used in the French rings, giving the settings a lacy look. Coral combined with diamonds is a favorite combination used in the more modest styles.

Summer Dance Frocks



For the summer dances the above cut is suggestive for a delightful frock of white silk muslin flowered with nasturtiums. The ruffle put on at knees is headed by festoons of maline matching the flowers and caught with small rhinestone buckles.

Wedding Etiquette

At a church wedding the groom with his best man generally awaits the bride at the altar. On entering the church, the ushers come first, two abreast, the bridesmaids next, also two abreast, the maid of honor, matron of honor or flower girl next, and finally the bride, leaning on the arm of her father or some male relative.

On leaving the church, the bride and groom go first, the flower girl or matron of honor next, then the bridesmaids in double as before or with the ushers. The best man goes out with the maid of honor. The father or male relative joins the mother and other relatives in leaving the church.

At the home wedding, the bride and groom may enter the parlor together, preceded by the ushers and bridesmaids, or the groom may enter with the minister and the bride with her father or male relative.

Guests invited to the reception go in leisurely fashion from church to residence, giving the bride party time to arrange its ranks for the arrivals. Guests pay their respects first to bride and groom, congratulating the man and wishing the woman much happiness. Then, if other members of the bride party are in line, they must be greeted, and it is only ordinary courtesy to seek out the parents of both bride and groom and present felicitations.

The bride introduces her husband to any of her friends whom he may not know, and he performs a like service for his bride.

If a buffet breakfast or lunch is served, guests come and go to the dining room as at an afternoon tea. If a formal breakfast is served, the bride party is seated first, and guests are grouped at small tables.

Small boxes of wedding cake are generally piled upon a convenient table in the hall for guests to carry away as souvenirs.

Wedding gifts may be sent to the bride at any time after invitations are received. They must be acknowledged immediately upon receipt by the bride-to-be, in a friendly, personal note.

The family pays all the expenses of the wedding, including cards, the groom paying only for the ring, the bride's bouquet, the minister's fee, and the carriage which takes him and his best man to the house or the church, and himself and his bride from the house to the depot.

When the bride retires to change from wedding gown to traveling suit, she throws her bouquet back among the guests and the girl who catches it is supposed to be the next bride in the party.

Guests at a wedding must call on the bride promptly after the latter's first day at home is announced. If evenings at home are announced, married couples and men are supposed to call on the bride, while single girls can call during the day.

The groom gives souvenir gifts to his best man and the ushers, if he so desires. The bride performs a similar office for her attendants. The groom's gift to the bride is generally some good piece of jewelry, which is the only ornament she wears at her wedding.

A glove on the finger which is to receive the ring may be split open before the ceremony, thus saving confusion.

The bride may carry a white prayer book instead of flowers, if she so desires. The groom at a daytime wedding must wear a frock coat and gray trousers. The plea offered by some men that they look better in sack suits is to be ignored on this occasion.

Notes on Housekeeping

In washing cut glass, use a little borax in hot water. Remove the dust and dirt from the small carvings by means of a paint brush with strong, supple bristles. When thoroughly cleaned, set aside to drain, and dry thoroughly with a clean cloth.

To wash any kind of a cut glass bottle, such as a vinegar cruet or a vase, peel and chop up a raw potato, and put into the bottle with just enough warm soap suds to cover the potato. Set aside for several hours, now and then giving it an occasional shaking. Then empty the bottle and rinse well.

If pewter has been allowed to become very dull, soak it for a day or two in water into which a small quantity of potash has been dissolved. The correct proportion is a piece of potash the size of a hickory nut to one quart of water. After the pieces have been taken out, rub them with a cloth dipped in oil, then polish with a chamois skin and whiting. After pewter has once been well cleaned, it can be kept bright by means of frequent washings in hot water and soap.

Washing egg cups or dishes that have become stained with egg, let them soak for awhile in cold water, then use hot water and soap.

The spring house cleaner should remember that carpets should not be laid on a floor that has not been allowed to become thoroughly dry, if she would avoid mold and mildew.

The economical housewife has often wondered if old umbrellas may not be recovered at home. They may, and if they do not emerge from the transformation process looking good enough to be carried with your new dress, at least they will do excellently for every use, or for the children to carry to school. Begin by removing the old cover and the metal cap which held it top edge. Get a good, smooth satine with a dull finish for the new cover. Slip the cover over the old cover, and as a pattern, laying it with the outer edge on the selvage. Sew the sections together by means of a French seam, that is, first a tiny seam to the right side, then turn it in and sew it again. Slip the cover over the rod, tacking it securely at the points and at the middle of the ribs. Then tack the top and replace the metal cap.

The housekeeper should remember that boiling water should never be put into a hot water bag, and that the bag should never be more than half filled. Before putting in the stopper, place the bag in the lap and carefully press out the steam, as in this way it will be relieved of the pressure of the steam and rendered softer.

After the bag has been used, drain out the water and let it hang bottom side up for awhile. Then blow a little air into the bag to prevent the sides from sticking together. If the bag ever should stick, do not attempt to pull it apart, as in this way the bag is almost sure to be ruined, but put it into some hot water containing a few drops of ammonia, and after a few minutes try to separate the inside carefully with a thin, dull-edged stick.

After a bag has been once used it should never be folded, but should be placed in a flannel bag made to fit it.

Learns to Understand Men

Did it ever occur to you that a stenographer or business woman has the best chance in the world of observing and judging man's character? Daily contact in an office with men soon demonstrates whether they are truthful, honest, dignified, possessors of self-control, and have good habits. Their petty faults also are in evidence.

Stenographers learn to understand men in all his moods. If he is hateful, she often bears the brunt of his displeasure; if pleasant, reaps the benefit of this happy state.

It is not always work that wears on the business woman, but often the unreasonable, exacting fussiness of the average man. If he has patience, confidence, and courtesy, they are appreciated, and inspire a desire to do good work.

A stenographer certainly has a good chance to develop her character, for if she is not always pleasant, dignified, industrious, painstaking, and willing to toady to the whims and fancies of those she works for she is not a success.

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IN

Next Sunday's Times

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